

# Tapas Tuesday at Fig

*small plates with big kick*

## **MASH PIROGIE 7**

House made pirogie stuffed with mashed potatoes, onions, garlic, tomatoes.

## **CAJUN HUMMUS 6**

Olives, feta cheese, flat bread.

## **AJVAR 6**

Flat bread, red roasted and eggplant spread.

## **BACON WRAPPED DATES 6**

Medjool organic dates stuffed with goat cheese and almonds.

## **BARBECUED SHRIMP AND GRITS 9**

Gulf shrimp, Tin Roof BBQ sauce, cheese grits, organic baby spinach, cremini mushrooms.

## **BLACKENED CRAB CAKE 8**

Served on mixed greens, spicy aioli.

## **JAMBALAYA 6**

Organic chicken, shrimp, smoked andouille sausage.

## **WILD GARLIC SHRIMP SAUTE 8**

Basil basmati rice.

## **SOUTHERN MAC AND CHEESE BALLS 6**

Spicy in house made remoulade.

## **WILD PAN SEARED SALMON 9**

Sauteed organic spinach.

## **BAKED CAULIFLOWER WINGS 7**

Ranch and celery sticks.

## **BBQ TOFU KEBABS 7**

Quinoa, spring mix fig balsamic.

## **CAJUN FRIES 6**

Hand cut, basil pesto, feta cheese.

# Weekly Specials

FOR PRIVATE EVENTS INQUIRIES  
434-995-5047  
FIGUVA.COM

## THURSDAY

3 COURSE MEAL FOR \$15  
SURVIVOR HOUR 8PM-9PM

## FRIDAY

42 MIMOSA PINT 9AM-2PM  
\$4 FIGMOSA PINT 9AM-2PM  
\$4 DRAFT 4PM-8PM  
\$6 HURICANES 4PM-8PM

## SATURDAY

\$2 MIMOSA PINT 9AM-2PM  
\$4 FIGMOSA PINT 9AM-2PM  
\$5 MARTINI 4PM-8PM

## SUNDAY

\$2 MIMOSA PINT 9AM-2PM  
\$4 FIGMOSA PINT 9AM-2PM

## MONDAY

CLOSED

## TUESDAY

TAPAS NIGHT  
\$5 SANGRIA

## WEDNESDAY

50% BOTTLES OF WINE  
50% OF APPETIZERS

